



GREEK CHEFS ABROAD vol. III

by MAR-BELLA COLLECTION

A TASTE OF FIVE CONTINENTS

Chris Bisiotis, Miami

"My inspiration for tonight's menu comes from the aromas of the Mediterranean and its pure & tasty ingredients. Hard to choose just one because they are all so beautiful. The one who made me fall in love with them was my grandmother Terpsi. The one that helps me bring their taste to life, is my wife Laura."

Apaggio, Nido 1st September 2023

Wine pairings by Ktima Kir-Yianni



KIR·YIANNI

@marbellacollectiongreece
@kiryianni

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MENU

Barbouni sashimi

red mullet, gigandes purée, Greek black truffle

Scaperdas Freres Brut Blanc De Noir
XINOMAVRO

Bruschetta

smoked anothotyro, foie gras, figs,
tomato, kumquat

L'Esprit du Lac rosé
XINOMAVRO

Spicy tuna tartare

fava, truffle yoghurt, black caviar

L'Esprit du Lac rosé
XINOMAVRO

Langoustines saganaki

barrel-aged feta cheese, crispy salad

Palpo dry white
CHARDONNAY

Lamb chops

roasted potatoes, confit fennel, tzatziki

Ble Alepou dry red
SYRAH, MERLOT, XINOMAVRO,
CABERNET SAUVIGNON

Yoghurt trio

pistachio, agrodolce, chocolate

Chrysogerakas sweet white
GEWURZTRAMINER, MALAGOUZIA